



Ocean Grill

Christmas Day

2025

Starters

Gin-Cured Salmon Fillet*

Wasabi Bavarois, Pickled Ginger Jelly and a Seaweed Tapioca Cracker GF

Chicken Liver Parfait

Confit Chicken Bonbon, Pedro Ximénez Pickled Blackberries and a Blackberry Gel

Marinated Salt-baked Beetroot and Braeburn Apple Tartar

Mashed Avocado with Soya Yoghurt and Coriander, Quince,
Toasted Hazelnuts and a Leafy Cress Salad VE

Soup

Roasted Carrot and Carraway

Toasted Carrot Crisps and Wholemeal Seeded Croûtons VE

Main Courses

Fillet of Wild Sea Bass with Pan-Seared King Scallops

Parsley Mousseline, Tenderstem Sprouting Broccoli,
Fino Sherry and Saffron Golden Raisins GF

Turkey and Pheasant Ballotine

Maple-glazed Chestnuts, Château Potatoes, Poached Kumquats,
Stir-fried Brussels Sprouts and a Cranberry and Apple Port Relish GF

Dry-Aged Beef Tenderloin* with a Mixed Peppercorn Crust

Black Forest Ham-Wrapped Asparagus, Fondant Potatoes,
Baked Heirloom Carrots, Onion and Thyme Cream and a Madeira Jus GF

Wild Mushroom and Spinach Spring Roll

Pumpkin Purée, Morel Mushrooms, Tenderstem Broccoli,
Crisp Spring Onions and a Chive Velouté VE GF

Desserts

Traditional Christmas Pudding

steeped in Ginger Wine

Amarula Ice Cream, Clotted Cream and Cognac Sauce

Tuscan Chestnut Panettone Bread and Butter Pudding

Homemade Toffee Vodka Ice Cream and Butterscotch Sauce V

Baked Apple Spiced 'Lasagna'

Cox Apple and Vanilla Purée, and Quince Sorbet VE GF

Warm Valrhona Dark Chocolate Fondant

Charred Coconut Ice Cream and a Sourdough Crisp

Artisan Cheese Plate

Real Ale Chutney, Truffle Honey,
Tuscan Panforte and Medjool Dates

Petit Fours and Coffee

Warm Miniature Buttery Mince Pies,
Hand-rolled Dark Chocolate and Mulled Wine Jelly Truffles

Inclusive Wine Selection

Via Vai Prosecco DOC, Italy | 125ml 🌿

La Viste Picpoul de Pinet, Côteaux du Languedoc, France | 175ml 🌿

Project Malbec 23, Malbec, Argentina | 175ml 🌿

Premium Wine Selection

£19.95 per person

Lanson Le Black Réserve Brut NV, France | 125ml 🌿

Figini, La Chiara Gavi di Gavi, Piedmont, Italy | 175ml 🌿

Corney & Barrow Saint-Émilion Grand Cru, France | 175ml 🌿

Graham's Late Bottled Vintage Port, Portugal | 75ml

or

Le 2 de Romer du Hayot, Château Romer du Hayot, Sauternes,
France | 75ml



P&O CRUISES

A cover charge applies per person.

🌿 Vegan – A wine that has been clarified using vegan substances.

V vegetarian | VE vegan | GF gluten free.

Some of our products may contain allergens. If you have a food allergy, intolerance,
or coeliac disease, please inform a member of our staff before placing your order.

* Whilst all the food we serve on board is prepared to the highest health and safety standards, public health
services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish
may increase your risk of foodborne illness, especially if you have certain medical conditions.

